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United States  
Department of  
Agriculture  
Office of  
Public Affairs

# Selected Speeches and News Releases

May 24 - May 31, 1990

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## ENZYMES COULD LEAD TO FUNGI CUSTOM—TAILORED TO KILL INSECT PESTS

WASHINGTON, May 24—Natural enzymes found in insect-eating fungi could give farmers and gardeners custom-made alternatives to chemical insecticides, according to U.S. Department of Agriculture scientists.

“We have identified certain enzymes that appear promising for making fungi lethal to insects that attack corn, cabbage, wheat and other crops,” said research geneticist Timothy D. Leathers of the USDA’s Agricultural Research Service.

Many fungi secrete enzymes that break down an insect’s skin. That lets the fungus penetrate, multiply and consume the insect, said ARS microbiologist Subhash C. Gupta. He and Leathers work at the agency’s Northern Regional Research Center in Peoria, Ill.

Beyond continuing the enzyme search, Leathers said, the next steps would be to genetically engineer the most promising enzymes into various fungi and devise means for commercially mass-producing the fungi.

“Genes that make the newly identified enzymes could be placed into other fungi and make them amenable to growing on insects that they otherwise would not infect,” Gupta said. “Fungal spores containing the enzymes could be mass-produced and sprayed onto crops. This approach would be safe for plants, beneficial insects, animals, people and the environment.”

In some lab tests at the Peoria research center, fungal spores killed 50 percent of the target insect species within four days.

The researchers studied five strains of a common soil fungus that produce a variety of enzymes. They did not reveal the identity of the fungus since they are applying for a patent on the new enzymes and the fungal species and five strains.

The work is being supported by the Biotechnology Research and Development Corporation. The corporation, a consortium of companies, universities and the Peoria center, was formed in 1988 to develop new commercial products from research.

“Identifying these enzymes is important to the BRDC and its member



companies because we're hoping to introduce more natural products to help agricultural problems and at the same time show reasonable concern for the environment," said BRDC president J. Grant Brewen.

Linda Cooke (309) 685-4011

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## **USDA ANNOUNCES PREVAILING WORLD MARKET PRICE FOR UPLAND COTTON**

Washington, May 24—Under Secretary of Agriculture Richard T. Crowder today announced the prevailing world market price, adjusted to U.S. quality and location (adjusted world price), for Strict Low Middling (SLM) 1-1/16 inch (micronaire 3.5-4.9) upland cotton (base quality) and the coarse count adjustment in effect from 12:01 a.m. Friday, May 25, through midnight Thursday, May 31.

Since the adjusted world price (AWP) is above the 1988 and 1989 crop base quality loan rates of 51.80 and 50.00 cents per pound, respectively, the loan repayment rates for the 1988 and 1989 crops of upland cotton during this period are equal to the respective loan rates for the specific quality and location.

The AWP will continue to be used to determine the value of upland cotton that is obtained in exchange for commodity certificates. Because the AWP in effect is above the established loan rate, loan deficiency payments are not available for 1989-crop upland cotton sold during this period.

This period represents Week 6 of the six-week transition period from using current shipment prices to using forward shipment prices in the Northern Europe price component of the AWP calculation. For Week 5 and Week 6, the Northern Europe price = (Northern Europe current price) + (Northern Europe forward price  $\times$  2)/3. This procedure was adopted to avoid a dramatic change in the AWP that could occur at the end of the marketing year with no transition period, due to differences between new and old crop price quotes.

Because both current shipment prices and forward shipment prices for "coarse count" cotton C.I.F. northern Europe are not yet available, the Northern Europe coarse count price this week will equal the 5-day average of the 3 lowest-priced current shipment prices for "coarse count" cotton C.I.F. northern Europe for the preceding Friday through

Thursday. The six week transition period for the Northern Europe coarse count price component of the AWP will begin whenever both the Northern Europe coarse count current price and the Northern Europe coarse count forward price become available.

In calculating the adjustment to average U.S. spot market location, Thursday's current shipment prices for U.S. Memphis territory and the California/Arizona territory as quoted for Middling 1-3/32 inch cotton C.I.F. northern Europe were used.

Based on data for the week ending May 24, the AWP for upland cotton and the coarse count adjustment are determined as follows:

Adjusted World Price	
Northern Europe Price .....	81.85
Adjustments:	
Average U.S. spot market location .....	13.27
SLM 1-1/16 inch cotton .....	2.20
Average U.S. location .....	0.39
Sum of Adjustments .....	-15.86
ADJUSTED WORLD PRICE .....	65.99 cents/lb.
Coarse Count Adjustment	
Northern Europe Price .....	81.85
Northern Europe Coarse Count Price .....	-81.58
	0.27
Adjustment to SLM 1-inch cotton .....	-4.75
	-4.48
COARSE COUNT ADJUSTMENT .....	0 cents/lb.

The next AWP and coarse count adjustment announcement will be made on Thursday, May 31.

Charles Cunningham (202) 447-7954

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## **JORDAN ELIGIBLE FOR MORE BARLEY UNDER EXPORT ENHANCEMENT PROGRAM**

WASHINGTON, May 24—Under Secretary of Agriculture Richard T. Crowder today announced an additional opportunity for sales of 150,000 metric tons of U.S. barley to Jordan under the U.S. Department of Agriculture's export enhancement program.

Sales of barley will be made to buyers in Jordan at competitive world prices. The export sales will be made through normal commercial channels with the assistance of commodities from the inventory of the Commodity Credit Corporation. This will enable U.S. exporters to compete at commercial prices in the Jordanian market.

This allocation will be valid for a one-year period as provided for in the invitation for offers. Details of the program including an invitation for offers from exporters will be issued in the near future. For more information call William Hawkins (202) 447-3241 or Don Street (202) 382-9240. For a tape-recorded message announcing the issuance of invitations under EEP call the CCC Operations Hotline, (202) 447-2042.

Lynn K. Goldsbrough (202) 447-3448

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## **USDA TO HOLD REFERENDUMS ON TWO PROPOSED GEORGIA TOBACCO MARKETS**

WASHINGTON, May 25—The U.S. Department of Agriculture will hold two referendums June 4-8 to determine grower support for establishing two "designated" (i.e., USDA-monitored) flue-cured tobacco auction warehouse markets in Fitzgerald and Metter, Ga.

Daniel D. Haley, administrator of USDA's Agricultural Marketing Service, said the referendums follow USDA hearings in Georgia last November on requests from warehouse operators and businessmen for the new markets. USDA has approved the requests, contingent on the outcome of the referendum, he said.

A referendum will be held for each market. To be effective, each must be approved by at least two-thirds of the growers voting.

A grower must be an active producer residing in the Georgia counties of Ben Hill, Coffee, Irwin, Turner, Wilcox, or Telfair, to be eligible to vote in the Fitzgerald referendum, and in the counties of Candler,



Bulloch, Evans, Tattnall, Toombs, or Emanuel, to be eligible to vote in the Metter referendum.

Under federal law, flue-cured tobacco farmers must designate one or more auction warehouses at which to sell their crop in a given year. The applicants from the Fitzgerald and Metter areas say that recent increases in USDA production quotas justify new markets in their areas, Haley said.

The Tobacco Inspection Act requires USDA inspection of tobacco sold at designated markets. Price supports are also available on tobacco delivered to these markets for sale.

USDA is mailing ballots to all eligible voters of record. Growers eligible to vote who do not receive ballots by June 4 should contact Ernest L. Price, director, Tobacco Division, Rm. 502 Annex, AMS, USDA, P.O. Box 96456, Washington, D.C. 20090-6456; telephone (202) 447-2567.

Details of the referendums will be published as two notices in the May 29 Federal Register. Copies will be available from Price at the above address.

Clarence Steinberg (202) 447-6179

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## **BEECH-NUT RECALLS THREE BABY FOODS**

WASHINGTON, May 25—Beech-Nut Nutrition Corporation of Canajoharie, N.Y., is voluntarily recalling 11,000 cases of baby food distributed in 22 states east of the Rocky Mountains, a U.S. Department of Agriculture official said today.

The recall was initiated following the company's discovery of stones—a potential choking hazard—in samples of its products during quality control inspections. The stones ranged in size from 1/8 to 1/2 inch.

The products being recalled are:

—Beech-Nut Table Time Vegetable Stew with Chicken, packaged in 12-ounce glass jars. Each jar carries the code "28FEB92 02A0848" followed by an "A," "B," "C," or "D." The jars also carry the federal inspection mark and "Est. No. P-68." They are packed 12 to a case. The product is for children aged 1 and older.

—Beech-Nut Stages 3 Chicken Noodle Dinner, packaged in 6-ounce glass jars. Each jar carries the code "09MAR92 03B0212" followed by

an "A," "B," "C," or "D." The jars also carry the federal inspection mark and "Est. No. P-68." They are packed 24 to a case. The product is for children aged 9 months and older.

—Beech-Nut Stages 3 Dinner Variety Pack, which contains the chicken noodle dinner as one of four jars of different varieties of food. The company is recalling the entire pack, but only the chicken noodle dinner might contain stones. In addition to the code on the jars of chicken noodle dinner, the wrapper of the pack carries the code "USE BY MAR 92" and either "0423H" or "0424H." Six variety packs are contained in each case.

"No injuries have been reported," said Dr. Catherine Adams, assistant administrator of USDA's Food Safety and Inspection Service. "However, as a preventive measure the company encourages consumers to return all jars of the products to the store where purchased."

The company indicated that it traced the stones to a shipment of frozen peas, Adams said. No Beech-Nut products other than those specified are being recalled, she said.

The recall involves the following states: Alabama, Connecticut, Florida, Illinois, Indiana, Kentucky, Louisiana, Maryland, Massachusetts, Michigan, Missouri, New Jersey, North Carolina, New York, Ohio, Oklahoma, Pennsylvania, South Carolina, Texas, Vermont, Virginia, and West Virginia.

Consumers with questions about the recall may phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. At other times a recording with information about the recall will be provided. Callers in the Washington, D.C., metropolitan area should call 447-3333. Both phone numbers provide access to a telecommunications device for the deaf.

The Food Safety and Inspection Service inspects all meat and poultry sold in interstate commerce to ensure that it is safe, wholesome and accurately labeled.

Jim Greene (office) (202) 382-0314

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## **USDA PROPOSES TO AGAIN ALLOW IMPORTS OF FLIGHTLESS BIRDS**

WASHINGTON, May 29—The U.S. Department of Agriculture today proposed to allow again imports of flightless birds—ostriches, cassowaries, emus, kiwis and rheas.

Imports have been prohibited since Aug. 15, 1989, said James W. Glosser, administrator of USDA's Animal and Plant Health Inspection Service. This earlier action was taken after exotic ticks were found on ostriches imported from Tanzania, Africa, on April 2, 1989. The ticks were identified as African Bont ticks and Bont-legged ticks. The ticks had not been detected during their 30-day quarantine at a privately-owned, USDA-approved quarantine facility in Mundelein, Ill. Imported birds were released from quarantine on May 2, 1989, and moved to farms in Texas, Ohio, Oklahoma and Illinois.

State and federal officials thoroughly investigated these farms, including the livestock and wildlife, to ensure that the ticks had not become established. The ticks may transmit two animal diseases that do not exist in the United States—heartwater and East Coast fever. No evidence of these diseases was found. (These diseases do not affect humans.)

The proposed rule calls for restrictions on the importation of flightless birds to ensure that when these birds are released from quarantine they will be free of ticks and other ectoparasites. The proposed rule also contains procedures for importing the eggs of flightless birds for breeding and would prohibit flightless birds from transiting the United States en route to third countries.

This proposal will be published in the May 30 Federal Register. Comments will be accepted if they are received on or before June 29. An original and three copies of written comments referring to docket no. 89-210 should be sent to Chief, Regulatory Analysis and Development, PPD, APHIS, USDA, Room 866, Federal Building, 6505 Belcrest Road, Hyattsville, Md. 20782. Comments may be inspected at USDA, Rm. 1141-S., 14th Street and Independence Avenue, S.W., Washington, D.C., between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays.

Amichai Heppner (301) 436-5222

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## **USDA INCREASES PORK ORDER IMPORT ASSESSMENTS**

WASHINGTON, May 29—The U.S. Department of Agriculture will increase assessments on imported pork and pork products by one-hundredth-of-a-cent per pound, or the equivalent of two-hundredths-of-a-cent per kilogram, effective June 29.

Daniel D. Haley, administrator of USDA's Agricultural Marketing Service, said the upward adjustment reflects the 1-percent increase in hog prices paid at major U.S. markets last year. The assessment adjustment is authorized by the Pork Promotion, Research, and Consumer Information Act of 1985, he said. The rate of assessment, one-quarter of one percent of market price, remains unchanged.

“Assessments on imported pork and pork products are established by formula each year, based on U.S. market prices for hogs,” Haley said. “This change will bring importer assessments more in line with those being paid by domestic producers.”

The changes will appear as a final rule in the May 30 Federal Register. Copies and additional information are available from Ralph L. Tapp, Chief, Marketing Programs and Procurement Branch, Livestock and Seed Division, AMS, USDA, Rm. 2610-S, P.O. Box 96456, Washington, D.C. 20090-6456; telephone (202) 447-2650.

Clarence Steinberg (202) 447-6179

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## **USDA SEEKS COMMENT ON AMENDMENT TO BEEF INSTITUTIONAL PURCHASE SPECIFICATIONS**

WASHINGTON, May 29—The U.S. Department of Agriculture is seeking comment on a proposal to amend the Institutional Meat Purchase Specifications (IMPS) for fresh beef to reflect public interest in beef of lowered fat content and to refine the criteria institutions such as schools, hospitals and the armed services use in buying cuts of fresh beef.

Daniel D. Haley, administrator of USDA's Agricultural Marketing Service, said the proposal would limit fat in ground beef to not more than 22 percent, and allow a buyer to specify in a contract even lower fat content, which AMS or the Food Safety and Inspection Service could verify at the point of delivery.

Haley said the proposal also introduces criteria for considering all the

visible fat on a cut rather than fat only on its exterior. This would allow consideration of "seam fat," fat between the muscle in a steak or roast, for example, so that a piece of meat trimmed lean on its outside could also be ordered by specification number as trimmed lean on its inside.

Also proposed are several new items such as "beef round, shank off, 3-way, boneless, untrimmed," "beef loin, top sirloin," "beef loin, top sirloin butt, semi center-cut, boneless," to reflect new interests of wholesale buyers.

Several substitute definitions appear in the proposal, typical of which is that for Swiss steak. In addition to excluding bone, cartilage and other inedibles, and to limiting fat, the specifications for Swiss steak add a section on mechanical tenderization.

IMPS include three sets of specifications. One set, "General Requirements," provides guidelines for refrigeration and packaging. A second set is a group of eight descriptions of fresh beef, lamb, veal and calf, pork; cooked and cured beef, cured pork, variety meats, and sausage products. Each of the eight is titled by a series number. Series 100 covers fresh beef. The third IMPS set, "Quality Assurance Provisions," is a guide for using samples to determine a product's acceptability. The IMPS provide institutional buyers of meat and their suppliers a common language with which to write contracts.

The proposed amendment stems from issues raised by the industry since November 1988, when IMPS Series 100 was last revised, Haley said.

All those of record involved in supplying institutions and in purchasing for them have been sent copies of the proposals, titled "Proposed Amendment No. 1 to Institutional Meat Purchase Specifications for Fresh Beef, Series 100." Copies also are available from Michael L. May, Chief, Standardization Branch, Livestock and Seed Division, AMS, USDA, Rm. 2603-S, P.O. Box 96456, Washington, D.C. 20090-6456, telephone (202) 447-4486.

Comments may be sent to Michael L. May until June 29.

Clarence Steinberg (202) 447-6179

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## USDA RELEASES COST OF FOOD AT HOME FOR APRIL

WASHINGTON, May 29—Here is the U.S. Department of Agriculture's monthly update of the weekly cost of food at home for April 1990:

### Cost of food at home for a week in April 1990

	-----Food plans----- (In Dollars)			
	Thrifty	Low-cost	Moderate cost	Liberal
<b>Families:</b>				
Family of 2 (20-50 years)	47.20	59.30	73.00	90.60
Family of 2 (51 years and over)	44.70	57.00	70.30	84.00
Family of 4 with preschool children	68.80	85.60	104.50	128.20
Family of 4 with elemen- tary schoolchildren	78.80	100.50	125.60	151.20
<b>Individuals in four-person families:</b>				
<b>Children:</b>				
1-2 years	12.50	15.20	17.70	21.40
3-5 years	13.40	16.50	20.40	24.40
6-8 years	16.40	21.80	27.30	31.80
9-11 years	19.50	24.80	31.90	37.00
<b>Females:</b>				
12-19 years	20.40	24.30	29.50	35.60
20-50 years	20.40	25.20	30.60	39.10
51 and over	20.10	24.50	30.30	36.20
<b>Males:</b>				
12-14 years	20.30	28.10	35.10	41.10
15-19 years	21.10	29.00	36.00	41.80
20-50 years	22.50	28.70	35.80	43.30
51 and over	20.50	27.30	33.60	40.20



USDA's Human Nutrition Information Service computes the cost of food at home for four food plans—thrifty, low-cost, moderate-cost, and liberal.

Sue Ann Ritchko, administrator of HNIS, said the plans consist of foods that provide well-balanced meals and snacks for a week.

In computing the costs, USDA assumes all food is bought at the store and prepared at home. Costs do not include alcoholic beverages, pet food, soap, cigarettes, paper goods, and other nonfood items bought at the store.

“USDA costs are only guides to spending,” Ritchko said. “Families may spend more or less, depending on such factors as where they buy their food, how carefully they plan and buy, whether some food is produced at home, what foods the family likes, and how much food is prepared at home.”

“Most families will find the moderate-cost or low-cost plan suitable,” she said. “The thrifty plan, which USDA uses to set the coupon allotment in the food stamp program, is for families who have tighter budgets. Families with unlimited resources might use the liberal plan.”

To use the chart to estimate your family's food costs:

—For members eating all meals at home—or carried from home—use the amounts shown in the chart.

—For members eating some meals out, deduct 5 percent from the amount shown for each meal not eaten at home. Thus, for a person eating lunch out 5 days a week, subtract 25 percent, or one-fourth the cost shown.

—For guests, add 5 percent of the amount shown for the proper age group for each meal.

Costs in the second part of the chart are for individuals in four-person families. If your family has more or less than four, total the “individual” figures and make these adjustments, because larger families tend to buy and use food more economically than smaller ones:

—For a one-person family, add 20 percent.

—For a two-person family, add 10 percent.

—For a three-person family, add 5 percent.

—For a five or six-person family, subtract 5 percent.

—For a family of seven or more, subtract 10 percent.

Details of the four family food plans are available from the Nutrition Education Division, HNIS, USDA, Federal Building, Hyattsville, Md. 20782.

Johna Pierce (301) 436-8617

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## **MICROBIOLOGICAL ADVISORY COMMITTEE TO MEET IN ANAHEIM, JUNE 13-14**

WASHINGTON, May 29—The National Advisory Committee on Microbiological Criteria for Foods will meet on June 13-14, from 8 a.m. to 5 p.m., at the Sheraton-Anaheim Hotel, Anaheim, Calif.

In addition to the full committee sessions, the subcommittees on *Listeria monocytogenes*, on Meat and Poultry and on Seafood will hold individual sessions.

The committee advises the secretary of agriculture and the secretary of health and human services on criteria for assessing the safety and wholesomeness of food, including criteria for microorganisms that indicate whether food has been prepared using good manufacturing practices.

The meetings are open to the public on a space available basis. Comments may be filed with the committee before or after the meeting and should be addressed to: Catherine M. DeRoeover, Director, Executive Secretariat, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 3175-S, Washington, D.C. 20250. Background materials are available from DeRoeover at (202) 447-9150.

Notice of the meeting was published May 25 in the Federal Register.

Jim Greene (202) 382-0314

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## USDA ANNOUNCES PREVAILING WORLD MARKET RICE PRICES

WASHINGTON, May 29—Acting Under Secretary of Agriculture Ann M. Veneman today announced the prevailing world market prices of milled rice, loan rate basis, as follows:

- long grain whole kernels, 8.53 cents per pound;
- medium grain whole kernels, 7.66 cents per pound;
- short grain whole kernels, 7.66 cents per pound;
- broken kernels, 4.26 cents per pound.

Based upon these prevailing world market prices for milled rice, rough rice world prices are estimated to be:

- long grain, \$5.36 per hundredweight;
- medium grain, \$4.93 per hundredweight;
- short grain, \$4.91 per hundredweight.

Today's changes of world market prices reflect changes in world milled rice prices and adjustments to estimated milling outturns of U.S. rice.

The prices announced are effective today at 3 p.m. EDT. The next scheduled price announcement will be made June 5 at 3 p.m. EDT, although prices may be announced sooner if warranted.

Gene Rosera (202) 447-7923

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## MORE, CHEAPER NATURAL GAS POSSIBLE WITH ENZYMES

WASHINGTON, May 30—Two enzymes made by a backyard soil microbe could hold down the future cost of heating and cooking with natural gas.

The enzymes would replace the chlorine bleach used to free natural gas from dense underground rock, making the gas more readily available, according to retired U.S. Department of Agriculture chemist Morey E. Slodki.

“Ultimately, this could save consumers money,” he said. “But it would first have to be field tested by industry before it could be used.” He worked on the enzymes while employed at USDA's Agricultural Research Service.

The enzymes—called xanthanase—degrade xanthan gum. The gum, produced by fermenting corn sugar, is best known as a thickener in some



foods. But in the gas industry, Slodki said, the gum is added to fluids, principally salt water, that are pumped deep into the ground under extreme pressure to fracture rock formations.

Thickening the fluids with the gum suspends materials such as sand used to prop open the fractures. When the sand is in place at temperatures over 145 degrees F, bleach—a potential groundwater pollutant—is used to break down the gum, he said, allowing natural gas to flow out.

Slodki said the natural enzymes could break down the gum just as quickly, at less cost and with no risk to groundwater.

Today he reviewed lab findings with the enzymes at the 1990 International Conference on Microbial Enhancement of Oil Recovery at the University of Oklahoma in Norman. Slodki did his work at the agency's Northern Regional Research Center in Peoria, Ill.

Martin C. Cadmus, a retired ARS microbiologist who worked with Slodki, uncovered the enzyme-producing bacterium from his backyard in 1986.

"I took 35 soil samples from behind my house and from a wooded area in the back and brought them all to the lab," Cadmus said. "The sample containing the organism that finally worked was picked up right behind my air conditioner.

"But what is really amazing is that we could take something from the dirt of my backyard and get it to produce enzymes under the high-temperature, high-salt conditions for which it will be used in recovering natural gas."

Cadmus was the scientist who, in 1958, first discovered how to massproduce xanthan gum. It serves as a thickener in a variety of products, including such foods as pudding, pie filling, salad dressing and dairy whipped topping.

He and Slodki have patented the use of the enzymes for recovering natural gas.

Chemist Jeffery A. Ahlgren at the Peoria center currently is working to purify the enzymes and identify the bacterium that produces them.

According to Glen Best, a senior research chemist at Kelco, a division of Merck and Co., the discovery of xanthanase could mean more business for xanthan gum producers like Kelco.

The enzymes "will give us another way to break down the gum," he said. "There is a need for this kind of thing, particularly if it can serve to expand the uses of xanthan gum in other markets."

Best said higher sales of xanthan gum might also help corn producers, since xanthan gum derives from corn starch.

Matt Bosisio (309) 685-4011

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## **HEARINGS SLATED ON HACCP SYSTEM FOR MEAT AND POULTRY INSPECTION**

WASHINGTON, May 30—The U.S. Department of Agriculture's Food Safety and Inspection Service will hold five public hearings this summer to discuss the incorporation of the Hazard Analysis and Critical Control Point (HACCP) system into meat and poultry inspection operations, FSIS Administrator Dr. Lester M. Crawford announced today.

The hearings are scheduled from 9 a.m. to 4 p.m. on June 29 in Dallas, Texas; July 17 in Philadelphia, Pa.; July 19 in Atlanta, Ga.; July 24 in Sacramento, Calif.; and Aug. 1 in Evanston, Ill.

The hearings are open to the public, industry, consumer and public interest groups and professional organizations. FSIS invites comments, suggestions, recommendations and questions about how the agency might best incorporate HACCP into inspection operations and the on-going FSIS two-year HACCP study.

"The HACCP system is a highly specialized approach to controlling food safety," said Crawford. "In January, FSIS initiated a two-year study to determine the optimal process for implementing HACCP in meat and poultry inspection operations. These hearings are an integral part of that study."

Topics to be discussed at the hearings include the selection of specific products and processes as subjects for workshops to develop generic HACCP plans, how the workshops will be structured, the role of FSIS's HACCP Special Team, and how HACCP will be tested and evaluated.

Individuals and organization representatives who want to testify should submit a letter requesting to participate. Each presentation will be limited to 10 minutes. Those who do not submit a notice of participation may testify if time permits.

Written requests to participate and general questions about the hearings should be sent to: Ms. Catherine M. DeRoever, Director, Executive Secretariat, Food Safety and Inspection Service, USDA, Room 3175-S,



Washington, D.C. 20250. Ms. DeRoever may be reached by phone at (202) 447-9150.

For more information about HACCP and the issues to be discussed at the hearings, contact Ms. Denise Clarke, Deputy Director, Information and Legislative Affairs, Food Safety and Inspection Service, USDA, Room 1148-S, Washington, D.C. 20250; telephone (202) 447-7608.

Specific locations of the meetings are:

Dallas - Federal Building, 1100 Commerce Street, Room 7A23.

Philadelphia - William J. Green Federal Building, 600 Arch Street, Room 3306/10.

Atlanta - Richard B. Russell Building, 75 Spring Street, Strom Auditorium.

Sacramento - Community Convention Center, 1100 14th Street, Yolo Room.

Evanston - Northwestern University, Evanston Campus, Harris Hall, 1881 Sheridan Road, Room 107.

Notice of the hearings was published May 29 in the Federal Register.

FSIS inspects all meat and poultry sold in interstate commerce to ensure it is safe, wholesome and accurately labeled.

Jim Greene (202) 382-0314

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## **GRAIN RESERVE STORAGE/RELEASE LEVELS SET FOR 1990 FEED GRAINS/WHEAT**

WASHINGTON, May 30—The U.S. Department of Agriculture announced today that if entry into the farmer-owned reserve (FOR) is authorized and based on current projections of 1990/91 use for wheat and feed grains, the upper limits of the quantity of grain that may be stored in the FOR for the 1990 crop years will be 700 million bushels of wheat and 1.5 billion bushels of feed grains.

The Agricultural Act of 1949 requires the secretary of agriculture to establish before harvest the upper limits on the total quantity of wheat and feed grains that may be stored in the FOR. The law states that the upper limit on wheat shall not exceed 30 percent of domestic and export use while feed grains shall not exceed 15 percent of use. While the upper limits announced today reflect these percentages, it is anticipated that FOR levels will not reach these quantities for either wheat or feed grains



Also, 1990 crop wheat and feed grains will not be permitted entry into the FOR until the maturity of the price support loans for which the commodities serve as collateral and then only if market prices are below 140 percent of the respective loan rates.

Current law requires that when supplies are abundant and market prices do not exceed 140 percent of the loan rates, and quantities fall below 300 million bushels for wheat and 450 million bushels for feed grains, the secretary of agriculture must take actions to encourage entry of grain into the FOR. Based on the latest available data, 145.7 million bushels of wheat and 394 million bushels of feed grains are in the FOR. However, no action is mandated at this time because current wheat and corn prices are well above 140 percent of their loan rates.

The reserve release levels for feed grains and wheat are the same as their established target prices for the 1990 wheat and feed grain marketing years. FOR release price levels for the 1990 marketing years for wheat and feed grains are:

Commodity	Marketing Year	Release Price (\$/bu.)
Wheat	June 1, 1990 - May 31, 1991	4.00
Barley	June 1, 1990 - May 31, 1991	2.36
Oats	June 1, 1990 - May 31, 1991	1.45
Corn	Sept. 1, 1990 - Aug. 31, 1991	2.75
Sorghum	Sept. 1, 1990 - Aug. 31, 1991	2.61

When the five-day moving average market price for a commodity reaches the reserve release price level, producers may repay their FOR loans, principal plus interest, with cash and not be subject to an early repayment penalty. Also, farmers may exchange commodity certificates for FOR grain at any time.

The wheat-by-class quantity weights used to determine the 5-day moving average price for wheat will be updated on June 1. The new weights are based on the quantities of different classes of wheat in the FOR as of March 31, 1990. The old weights were based on FOR quantities as of April 30, 1989. The 5-day price is based on prices of Kansas City #1, hard red winter (HRW), ordinary protein; Minneapolis #1, dark northern spring (HRS), 14 percent protein; Portland #1, white,

ordinary protein; Minneapolis #1, hard amber durum (milling), and St. Louis #2, soft red winter (SRW). With the new weights, the 5-day moving average price of wheat will more closely approximate the value of the various classes of wheat in the FOR.

FOR WHEAT BY CLASS

	HRS	Durum	HRW	SRW	White	Total
	- - - - - <i>million bushels</i> - - - - -					
Quantity Under FOR Loan, 3/31/90	40	20	53	1	37	151
	- - - - - <i>factor</i> - - - - -					
New Weights	.2649	.1325	.3510	.0066	.2450	1.000
Old Weights	.3354	.1057	.3505	.0060	.2024	1.000

Robert Feist (202) 447-6789.

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SUSTAINABLE AGRICULTURE CONFERENCE SCHEDULED FOR AUGUST IN NEBRASKA

WASHINGTON, May 30—The U.S. Department of Agriculture will cosponsor a National Sustainable Agriculture and Natural Resources Conference in Lincoln, Neb., Aug. 15-18.

Charles E. Hess, assistant secretary of agriculture for science and education, said the conference will focus on moving toward a successful sustainable agriculture in the United States. “The conference is designed to achieve a profitable agriculture that is environmentally sound, resource efficient, socially acceptable, and thus sustainable in the future,” he said.

At the conference, leaders in education, government, agricultural producers, environmental and natural resources groups, and agribusiness will consider future policy issues, public/private collaboration, innovative regional/state/local programs and information networking. They will develop guidelines to form state teams to implement programs for sustainable agriculture throughout the nation.



On the final day, participants will have their choice of field tours of sustainable agriculture research plots, crop and livestock enterprises, alternative crops, and farm demonstrations.

Federal agencies sponsoring the conference include USDA's Extension Service, Soil Conservation Service, Agricultural Research Service and Agricultural Stabilization and Conservation Service as well as the U.S. Environmental Protection Agency. Other sponsors include the Rodale Institute, Dupont Company, American Forestry Association and the Wildlife Management Institute.

The registration fee for the conference, which will be at the Lincoln Hilton Hotel, is \$300. For additional information, contact Dixon Hubbard, ES, USDA, Washington, D.C., (202) 447-4341, or Jim Bushnell, Cooperative Extension, University of Nebraska, (404) 472-2966.

Judith Bowers (202) 447-4241

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## **PRIVATE EXPORTERS REPORT SALES ACTIVITY FOR EGYPT**

WASHINGTON, May 30—Private exporters today reported to the U.S. Department of Agriculture export sales of 100,000 metric tons of corn for delivery to Egypt during the 1990-91 marketing year.

The marketing year for corn begins Sept. 1.

USDA issues both daily and weekly export sales reports to the public. Exporters are required to report to USDA export sales of 100,000 metric tons or more of one commodity, made in one day, to one destination by 3:00 PM eastern time on the next business day following the sale. Export sales of less than these quantities must be reported to USDA on a weekly basis.

Thomas B. McDonald (202) 447-3273

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**THIS WEEK’S HONEY-LOAN REPAYMENT LEVELS  
UNCHANGED**

WASHINGTON, May 31—Producers may repay their 1989 honey price-support loans at the following levels, according to Keith D. Bjerke, executive vice president of the U.S. Department of Agriculture’s Commodity Credit Corporation:

**Weekly Honey-loan Repayment Levels, color and class, cents per pound, 1989 crop Table**

White .....	40.0
Extra-light Amber .....	37.0
Light Amber .....	36.0
Amber .....	35.0
Nontable .....	33.0

The weekly repayment level for 1990-crop honey is 38.0 cents per pound for all colors, table and nontable grades.

Levels are unchanged from those announced last week.

Producers who redeem their honey pledged as loan collateral by repaying their honey-price support loans at these levels may not repledge the same honey as collateral for another loan.

Jane K. Phillips (202) 447-7601  
John C. Ryan (202) 447-8207

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